

Casa Marina Dinner Menu

Tapas

Tequila Marinated Calamari

Crispy fried, served with sweet chili sauce

6.95

Baked Brie Encrout

Raspberry stuffed brie in a puff pastry served with fresh fruit and crostines

10.95

Spinach Pie

House made specialty with feta and olives

5.95

Casa Crab Cakes

Served with honey grainy mustard sauce & ginger chili sauce

12.95

Salads

Caesar Salad

Crispy romaine with focaccia bread croutons and Caesar dressing

6.50

Warm Spinach Salad

Baby spinach, pan-fried focaccia croutons, julienne carrot, Bermuda onions, pecans, & diced tomato, tossed in a warm miso dressing

6.95

Goat Cheese Salad

Fried goat cheese round with mandarin oranges, sun dried tomato, pecans, & California raisins, over mixed greens tossed in our balsamic vinaigrette

7.75

Small House or Greek Salad

4.95

Entrees

Grouper Hemmingway

Sesame seed & parmesan crusted local grouper, with a roasted red pepper cream sauce
21.95

Seared Salmon

With crab and artichoke florentine and crispy leeks
21.95

Tuna Mediterranean

Grilled sushi grade tuna basted in a balsamic reduction, over a bed of sautéed baby spinach, tomato, artichoke hearts, capers & Kalamata olives
23.95

14oz. New York Strip

With tasso ham and charred tomato jus and buttermilk marinated tobacco onions
22.95

8 oz. Filet Mignon

Stuffed with roasted garlic & shallot, topped with buttered crabmeat & Madeira wine sauce
24.95

Rack of Lamb

Dijon & rosemary crusted, with warm goat cheese & port wine reduction
½-19.95 Full- 27.95

BBQ Duck Breast

With Bermuda onion confit and maple thyme vinaigrette
20.95

Stuffed Chicken Breast

Herbed goat cheese and ricotta stuffed chicken breast with sun-dried tomato vinaigrette
16.95

*All entrees served with appropriate starches and vegetable. All deep fried items are fried in a corn and canola blend
With 0 Trans fat*

All parties 6 or more 20% service added

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.